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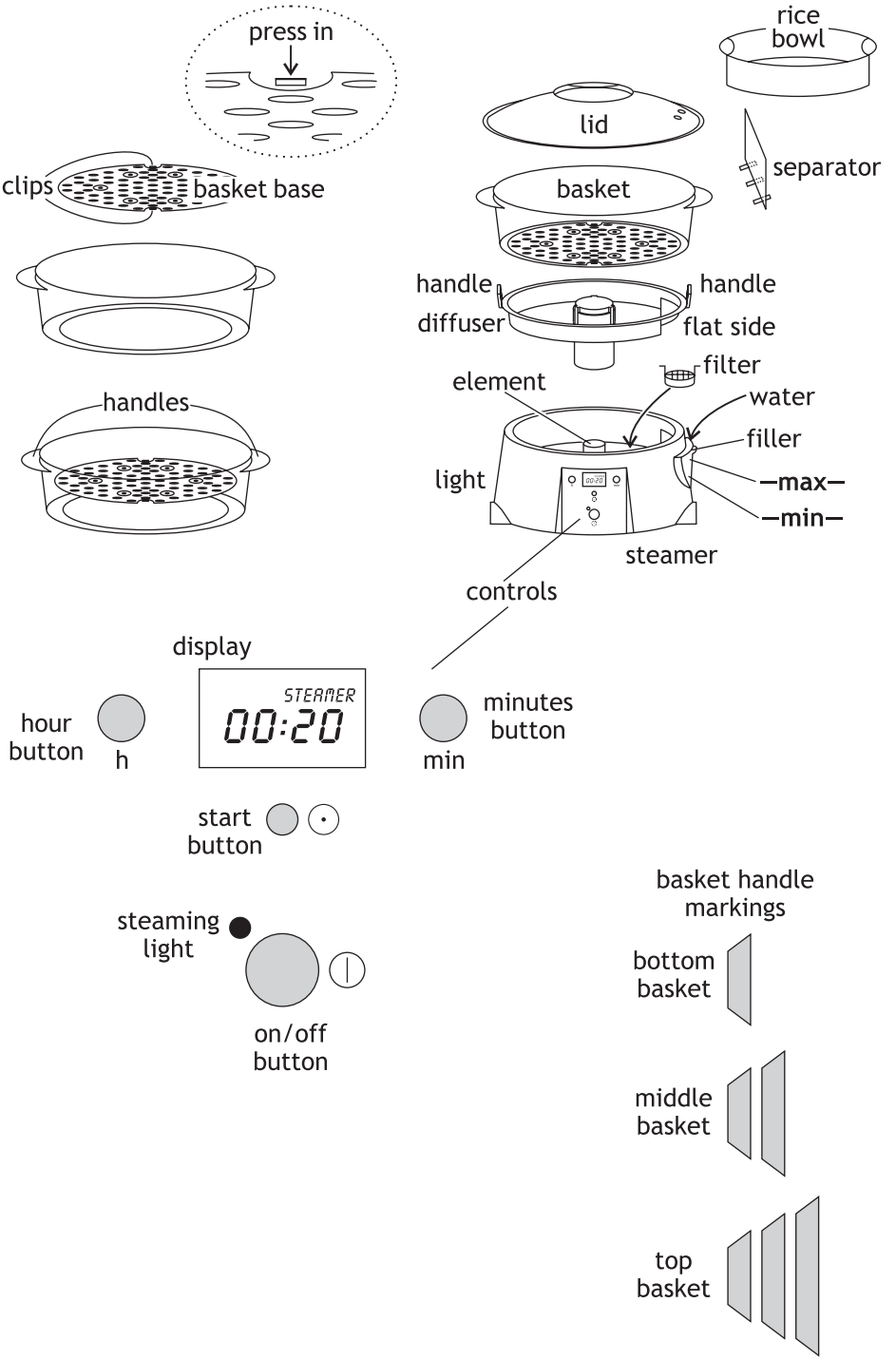
Russell Hobbs

3 tier steamer

instructions and guarantee


press in
rice bowl
lid
separator
clips
basket base
basket
handle
handle
diffuser
flat side
filter
element
water
filler
handles
light
—max—
—min—
steamer
controls
display
STEAMER
00:20
hour button
h
minutes button
min
start button
steaming light
on/off button
basket handle markings
bottom basket
middle basket
top basket

Read these instructions before use and keep them safe. If you pass the steamer on, pass on the instructions too. Remove all packaging, but keep it till you're satisfied the steamer is working.

important safeguards

electric shock risk

Take basic safety precautions, including:

1. Don't put the cable, plug, or steamer in water or any other liquid. Don't use it in a bathroom, near water, or outdoors.
2. The steamer should only be used by or under the direct supervision of a responsible adult.
3. Don't put frozen meat or poultry in the steamer — defrost fully before use.
4. Don't fill the reservoir above the top of the Max mark. If you overfill, it may spit boiling water and you may damage the steamer.
5. Fill the reservoir with fresh cold water — don't put anything in the water.
6. Don't touch the hot surfaces of the steamer, lid, baskets, rice bowl, or diffuser.
7. Use oven gloves or a cloth when lifting the lid, baskets, diffuser, or rice bowl, and lift them only by the handles.
8. Don't reach over the top of the steamer. Steam will escape from the vents, the baskets, and the steamer.
9. Keep hands, arms, face, etc. clear of the escaping steam when lifting the lid, baskets, diffuser, or rice bowl.
10. Sit the steamer on a stable, level, heat-resistant surface, near a power socket, and out of reach of children.
11. Route the cable so that it doesn't overhang and can't be tripped over or caught accidentally.
12. Don't use the steamer near or below curtains, shelves, or cupboards, as the escaping steam may damage them.
13. Don't line the baskets with paper, foil, etc. — you'll block the steam holes.
14. Don't cover the steamer during use.
15. Keep the steamer and the cable away from hotplates, hobs and burners.
16. Unplug the steamer when not in use, before moving and before cleaning. Let it cool down fully before cleaning and storing away.
17. Don't use accessories or attachments other than those we supply.
18. Don't use the steamer for any purpose other than those described in these instructions.
19. Don't use the steamer if it's damaged or malfunctions. If the cable or plug is damaged, the steamer must be returned in order to avoid hazard.

household use only

preparation

1. Put the steamer on a stable, level, heat-resistant surface, near a power socket, and out of reach of children.
2. Steam will escape, so don't put it near curtains, under shelves or cupboards, or near anything that might be damaged by the escaping steam.
3. Have dinner plates or a tray handy to put the baskets on afterwards, as they'll drip. This would be a good time to set out serving spoons, tongs, etc. for emptying the baskets. Don't forget the oven gloves.
4. Check that the filter is in place inside the steamer.

fit the diffuser

5. Sit the diffuser on top of the steamer. It has a flat side and a round side. The flat side fits over the corresponding flat bit inside the steamer.
6. The diffuser directs the steam through the steam holes in the bottom basket. It also prevents the heater and steamer being overwhelmed by juices from the cooking foods.

water fill

7. Firstly, prior to fitting the basket (s), fill the water directly into the water reservoir to the first line in the bottom of the reservoir. The water level should reach the MAX line marked on the indicator on the side of the steamer. This will allow for 60 minutes of steaming, which is enough time for steaming most foods.
8. Should the need arise to top-up the reservoir before the steam cycle is completed, use a thumb to pull the top of the filler out till it clicks into place - it opens about a centimetre.
9. Pour water into the filler up to the MAX mark. This will allow for extra steaming without disrupting the steaming cycle.

NOTE: It takes a few minutes for the water to trickle into the water reservoir, so this process will need to be repeated a number of times in order to increase the water level.

10. Push the top of the filler back into place on the side of the steamer.
11. Don't add anything to the water. Add seasoning, marinades, etc. to the food, NOT the water. They won't circulate, they'll concentrate in the steamer, possibly damaging the internal surfaces and the element.

assemble the basket (s)

The basket handles are marked with one (Bottom), two (Middle) or three (Top) markings.

12. Put the diffuser on top of the reservoir, then for:
    - 1 basket sit the bottom basket on top of the diffuser
    - 2 baskets put the middle basket on top of the bottom one
    - 3 baskets put the top basket on top of the middle one

steam room

13. To allow the steam to circulate
    a) pack food loosely in the baskets
    b) whenever possible, use single layers of food
    c) leave spaces between the pieces
    d) when layering food in a basket, leave spaces between the pieces in each layer to let the steam circulate through the layers

uniformity

14. For uniform cooking
    a) try to cut all pieces of food in a basket to roughly the same size
    b) put larger pieces, or food with long cooking times, nearest the reservoir
    c) put smaller pieces, or food with short cooking times, furthest from it

overcooking

15. Don't worry too much about overcooking — steaming is a relatively gentle cooking method and a few minutes extra generally won't matter
16. Don't overcook fish — it'll chew like rubber and taste like cardboard

nb Juices from the upper basket(s) will drip into the basket(s) below. Don't put delicate flavours below strong ones, or vegetables below greasy foods.

fit the lid

17. Put the lid on top of the topmost basket.
18. Don't try to steam without the lid in place. The food won't cook, the water won't last, and you'll fill the kitchen with steam.

whole chicken? — no problem!

19. To steam a bulky item, like a whole chicken, at point 10 on page 4:
    a) sit the chicken in the bottom basket
    b) look at the base inside the second basket
    c) press the retaining clips in towards the centre of the base
    d) lift the base out
    e) fit the second basket on top of the first
    f) fit the lid to the second basket

nb Don't remove the base from the bottom basket. Putting food in the diffuser is a definite no-no!

steaming

20. Plug the steamer into the power socket, and switch the socket on, if it's switchable.
21. Press the on/off button ⏻ — everything will now be followed by a beep.
22. The display will show 00:00
23. Press the start button ⊙
24. The display will change to 00:20, and STEAMER will flash on the top left.
25. This is the default steaming time of 20 minutes.
26. If you want to steam for 20 minutes, just leave it. After 6 seconds, the steaming light will come on, and cooking will start.
27. If you want to set another time, use the minutes (min) button to increase the time up to 59 minutes — after that, it reverts to 00:00.
28. If you really want to set a time less than 20 minutes, you can do this from here, but you shouldn't — 20 minutes should be the minimum.
29. If you want to steam for an hour, simply press the hour (h) button, the display will change to 1:00.
30. When the display shown the time you want, leave it. After 6 seconds, the steaming light will come on, and cooking will start.
31. If you want to change anything after the 6 seconds, you'll have to press the on/off button ⏻ and start again.
32. The timer will count down to 00:00, beep 5 times, then it'll start to count up again, and show KEEP WARM at the bottom of the display.

nb If you're not going to empty it right away, check the water level, and top up if necessary.

keep warm time

If your plans change, and you don't need the food right away, just leave the food in the steamer. The keep warm feature will switch the element on and off, just to keep it ticking over. It'll do this for an hour, before switching off. The keep warm feature is vary gentle, and shouldn't overcook other then the most delicate of foods.

emptying

33. Press the on/off switch ⏻, and unplug the steamer from the power socket (switch the socket off first, if it's switchable).
34. Everything will be hot — use oven gloves or a cloth — use the handles.
35. Steam will escape from the baskets — keep hands, face, etc. away from the area above the steamer. Don't lean over it.
36. When lifting the lid, angle it to direct steam away from your body.
37. Lay the lid on a plate or tray.
38. Lift off the baskets and set them down on plates or a tray before serving.
39. Take care when removing the diffuser — apart from being very hot, the juices are likely to stain if spilt.
40. Any water remaining in the steamer should be left to cool, then poured from the side of the steamer, to avoid getting the controls wet.

boiling dry

41. Don't worry — we thought of this and fitted a thermostat.
42. It's still not a good idea, as you lose control of the cooking process, but it needn't be a disaster (more of an "Oops — I hope no-one's looking").
43. In the event of a boil-dry occurring (that sounds much better than "if you forget and let it boil dry", doesn't it) the thermostat will cut off power to the element, the steaming light will flash, and the beeper will sound a continuous note.
44. Press the on/off switch ⏻, let the steamer cool for a few minutes, then top up with water and start again.
45. When calculating the time needed, allow for the whole of the time already spent steaming, and part of the time between running dry and restarting, as the cooking process won't have stopped immediately it ran dry.
46. If you watch the cooking process, there's no reason why the rescue operation shouldn't be 100% successful.
47. If it isn't 100% successful, then a piquant sauce should do the trick.
48. Try something with lemon or lime in it first.
49. If all else fails, ginger, garlic, or chilli will hide absolutely anything.

the rice bowl

When cooking rice, add water to the rice bowl in addition to the water in the reservoir. The volume of water added to the rice bowl should be roughly one and a quarter times the volume of the rice.

Put the rice bowl in the topmost basket. Juices from other foods will alter the flavour of the rice, and the additional liquid may make the rice mushy.

the separator

This is designed to fit across the centre of the smallest basket, although you can use it in any of the baskets, if you want to, to keep different foods apart.

timing

The times given in the cooking guide on page 9 are for a single layer of food in the bottom basket, used on its own.

You'll need to extend these times

a) if two or three baskets are used, as the same amount of steam is having to heat a greater volume of food
b) if a particular food is cooked in the second or third basket. Generally speaking, the further the food is from the element, the longer it'll take to cook
c) if food is layered within a basket

You'll need to experiment to find the times and positions which suit your favourite foods and food combinations.

Fish is cooked when it appears opaque and can be flaked easily.

Cook meat until the juices run clear.

Leaf vegetables should be cooked as little as possible, to keep them green and crisp. Plunging into iced water will stop the cooking process (plunging the veg, that is).

over 60 minutes?

If you intend to steam for more than 60 minutes

a) keep an eye on the water level and/or the timer, top up the steamer with water at about the half way mark, and reset the timer

or b) set the timer for half the steaming time, then the beeping will alert you to top up the steamer — don't forget to reset the timer

topping up

See points 8 to 11 on page 4 – when you're topping up, make sure you don't accidentally press the buttons and upset the timing.

Remember it will take some time for the water to empty from the filler to the reservoir, as such you may need to top up a few times to increase the water level.

care and maintenance

Unplug the steamer from the power socket and let it cool down fully.

cleaning

Wash the lid, rice bowl, baskets, separator, filter, and diffuser in warm, soapy water, then rinse thoroughly and dry.

We don't recommend using a dishwasher, as this may affect the surface finish of the baskets, etc.

Wipe the steamer, inside and out, with a clean damp cloth. Stubborn stains may be removed with a little washing-up liquid, but make sure you remove all trace of it before using the steamer.

Don't put the steamer in water or any other liquid.

Don't use harsh or abrasive cleaning agents or solvents.

descaling

In time, scale deposits may build up on the interior surfaces of the steamer and element. These deposits will impair the efficiency of the steamer, and may shorten its working life.

To descale the steamer and element, fill the steamer with 600ml (1pt) white vinegar, plug it into the power socket, and set the timer to 20 minutes.

Ensure the kitchen is well ventilated while doing this, as heating the vinegar will give off an unpleasant smell.

Don't fit the filter, diffuser, baskets, rice bowl, or lid.

After the 20 minutes is up, leave it to cool completely, then pour out the vinegar and rinse the steamer several times with cold water, to remove all trace of the vinegar.

Pour from the end of the steamer, to prevent liquid getting to the controls.

Dry the steamer thoroughly.

Don't use any liquid other than white vinegar, and don't use a proprietary descaler.

stacking and storing

The baskets have been designed to stack, to occupy less storage space than conventional steamers.

Reverse the order of the baskets. Put the middle basket inside the largest one, then put the smallest basket inside the middle one. Now put the rice bowl inside the smallest basket, turn the separator on its side and lay it on the rice bowl, then put the lid on top of the lot.

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cooking times

These cooking times are given as a guide only. Check that food is properly cooked before serving. If in doubt, cook it a bit more.
Fish is cooked when it appears opaque and can be flaked easily. Cook meat till the juices run clear.

food	quantity	time
vegetables		
artichokes, fresh	2-3 medium sized	40-45 minutes
asparagus	400g (1lb)	15 minutes
beans, green	400g (1lb)	18-20 minutes
broccoli	400g (1lb)	15 minutes
brussels sprouts	400g (1lb)	15-18 minutes
cabbage	1 head, cored and cut into eighths	20 minutes
carrots, sliced	400g (1lb)	15 minutes
cauliflower	1 head, cored	15 minutes
corn on the cob, fresh		15 minutes
courgettes, sliced	400g (1lb)	10 minutes
mushrooms, fresh	200g (½ lb)	10-13 minutes
peas, green, shelled	400g (1lb)	12-15 minutes
peppers, deseeded & sliced	1 whole pepper	10 minutes
potatoes, white, all purpose, peeled & chopped	900g (2lb)	20 minutes
potatoes, new, whole	10-12	20-25 minutes
spinach, fresh	200g (½ lb)	10 minutes
meat and poultry		
chicken breasts (boneless fillets)	400g (1lb)	20-30 minutes
frankfurter sausages (prick before cooking)	400g (1lb)	15 minutes
fish and seafood		
mussels, fresh	400g (1lb)	10-15 minutes
Don't use mussels that are open prior to cooking. Steam until the shells open fully, and discard any that aren't open after cooking.		
prawns, fresh	400g (1lb)	6-8 minutes
lobster tail, frozen	2 pieces	20-22 minutes
fish fillets, fresh, 6-13mm (¼-½")	200g (½lb)	10 minutes
thick, plaice, mackerel, trout etc.		
fish steaks, fresh, 19-25mm (¾-1")	200g (½lb)	12-17 minutes

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recipes

chicken with creamy wholegrain mustard sauce and herby new potatoes

chicken fillets	4, skinless
butter	25g
garlic	1 clove, crushed
shallots	2, finely chopped
wholegrain mustard	2 tbsp
french mustard	1 tsp
dry white wine	125ml
water	3 tbsp
honey	1 tsp
dried thyme	1 tsp
single cream	3 tbsp
new potatoes	10-12
olive oil	1 tbsp
fresh herbs	1 bunch, roughly chopped (basil, parsley, tarragon etc.)
salt and pepper	

Put the potatoes, olive oil and fresh herbs in a large bowl, and mix till the potatoes are coated. Put the potatoes into the bottom basket, put the chicken fillets into the second basket (above the potatoes), and put the lid on. Steam for about 25 minutes, till cooked through.

Meanwhile, melt the butter in a saucepan and fry the shallots along with the garlic. Stir in the mustards, wine, honey, water and thyme. Cook over a medium heat for about 5 minutes till reduced slightly. Remove from the heat and stir in the cream. Season to taste. Serve the sauce over the chicken and potatoes.

chicken in lemon and ginger marinade

chicken fillets	4, skinless
fresh pasta	1 bag (don't use dried pasta — it's got to be fresh)
butter	small knob
salt and black pepper	
marinade	
fresh ginger	1 small piece, finely chopped
fresh garlic	1 clove, finely sliced
lemon	juice and zest of half
dry sherry	1 tbsp
oyster sauce	1 tbsp
light soy sauce	1 tbsp
light brown sugar	1 tsp

Mix the marinade ingredients in a bowl. Add the chicken, coat well, then cover the bowl and refrigerate for at least 30 minutes. Wrap the chicken fillets into individual foil parcels and put in the bottom basket. Put the fresh pasta (raw) in the second basket. Put the lid on and cook for 20 - 25 minutes. Toss the cooked pasta in a little butter and black pepper. Serve the chicken on top of the pasta.

chicken stuffed with creamy pesto

chicken fillets	4, skinless
fresh basil	1 packet or large bunch
fresh Parmesan	50g
cream cheese	100g, softened
olive oil	1 tsp
fresh garlic	2 cloves
pine nuts	50g
salt and pepper	

Process the basil, garlic, pine nuts, Parmesan and olive oil till fairly smooth. Stir into the cream cheese and season. Slit the chicken breast to make pockets and fill with the creamy pesto filling. Secure with cocktail sticks, wrap into foil parcels, and steam for 30 - 35 minutes. Spoon "escaped" sauce over the fillets.

steamed cod in lime and black pepper, with garlic and herb vegetable parcel

cod fillets	4 (or use 1 cod loin)
fresh lime	zest and juice of 1
five spice seasoning	1/2 tsp
olive oil	1/2 tbsp
sea salt and black pepper	

herby garlic vegetable parcel

courgette	1, small, cut into chunks
red onion	1, sliced
baby corn	4 - 6, sliced lengthways
green beans	handful, trimmed
new potatoes	3 - 4, sliced thinly
asparagus	3, sliced
fresh garlic cloves	2 - 3, sliced thinly
black pepper	

Mix the vegetables and garlic in a bowl, and season with black pepper. Pour on to a large piece of kitchen foil, fold into a parcel, and seal well. Put the fish, seasonings, and oil in a bowl, and coat well. Put the vegetable parcel in the bottom basket, the fish in the basket above, and steam for about 15 minutes.

salmon loaf

tinned salmon	1 large (400g) can, though you can use fresh salmon
eggs	2, medium size lightly whisked
milk	150ml
spring onions	1 bunch, finely chopped
lemon juice	1 tsp
worcester sauce	1 tsp
dry mustard powder	1/2 tsp
mayonnaise	1 tbsp
bread crumbs	using 2 slices of wholemeal bread

Simply combine all the ingredients in a large bowl, then press into a dish. Cover with foil and steam for 20 - 25 minutes. Serve warm or cold.

whole fish cooked in white wine and Thai marinade

whole fish (e.g. trout)	2, about 140g each, or fillets
dry white wine	2 tbsp
fresh ginger	1 small piece, chopped finely
fresh garlic clove	1, chopped finely
fresh lime	juice and zest from 1/2
soy sauce	2 tbsp
fresh red chilli	1, chopped finely
spring onions	1 small bunch, chopped
lemon grass	1 stick, finely chopped
fresh coriander	1 small bunch, roughly chopped

Mix all of the marinade ingredients in a large bowl and place the fish in. Cover the fish with the marinade to coat and stand in the fridge for 20 minutes before cooking. Steam in the bottom basket for about 15 minutes till the fish is cooked through fully.

salmon steaks with basil sauce and vegetable medley

salmon steaks	4
basil sauce	
fresh basil leaves	large bunch, roughly chopped
lemon juice	2 tbsp
olive oil	1 tbsp
garlic	1, clove crushed
parmesan	25g, grated
pine nuts	
crème fraiche	2 tbsp
salt and pepper	
vegetable medley	
red pepper	1/2, cut into strips
yellow pepper	1/2, cut into strips
mushrooms	4 - 6 sliced
baby corn	4 - 6, sliced lengthways
mangetout	small handful
asparagus tips	6
salt and pepper	
dry white wine	
dried mixed herbs	1 tsp

Put the vegetables on a large piece of foil and add white wine, dried herbs and seasoning. Fold the foil round the vegetables to make a parcel, and put it in the bottom basket. Put the salmon in the second basket (above the veg) and cook for 12 - 15 minutes. Meanwhile, process the sauce ingredients, warm them gently in a saucepan, then serve over the salmon and vegetables.

chinese meatballs (makes 10-12)

minced beef or pork	500g
sesame seeds	100g
water	2 tbsp
rice wine	1 1/2 tbsp
cornstarch	1 tbsp
soy Sauce	1 tsp
spring onions	1 bunch, finely chopped
dried coriander	1 tsp
paprika	1 tsp
chinese mixed spice	2 tsp
salt and pepper	

Mix the ingredients in a bowl and season well. Shape into balls, put on a plate, and cover. Refrigerate for about 20 minutes, to help keep their shape, then put the meatballs in the bottom basket and cook for 25 - 30 minutes.

winter vegetable layers

broccoli	2 - 3 florets, cut into small pieces
carrot	1, sliced
onion	1, small, sliced
mushrooms	3 - 4, sliced
potatoes	3, small, sliced or cubed
celery	1 stick, sliced
vegetable stock	200ml
dried mixed herbs	1 tsp
fresh mozzarella	75g, sliced
black pepper	

Layer the vegetables in a dish, and season with black pepper. Pour over the stock and top with mozzarella. Cover with foil and steam for 25 - 30 minutes.

italian style asparagus with balsamic dressing

fresh asparagus	500g, trimmed
pine nuts	50g
parmesan cheese	25g, grated
salt and pepper	
dressing	
balsamic vinegar	2 tbsp
fresh garlic	1 clove, crushed
vine tomatoes	3 - 4, roughly chopped
olive oil	3 - 4 tbsp
fresh basil	large bunch, roughly chopped

Steam the asparagus In the bottom basket for about 10 minutes or till it's cooked the way you like it. Meanwhile mix the dressing ingredients. Lay the asparagus on a warm plate, pour over the dressing and sprinkle with nuts and Parmesan. Season to taste and serve immediately.

three pepper and mushroom tortilla

red pepper	1/2, cut into slices
green pepper	1/2, cut into slices
yellow pepper	1/2, cut into slices
mushrooms	few, sliced
potatoes	4, small sliced and pre-cooked
mixed dried herbs	2 tsp
eggs	3, medium, lightly whisked
milk	200ml
single cream	50ml
salt and pepper	

Layer the potatoes, mushrooms and peppers in a dish till all have been used. Mix the milk, cream, eggs and herbs, season, and pour over the dish. Cover with foil and steam for 20 - 25 minutes, till the egg sets.

carrot and Stilton soufflés

carrots	300g (about 3 carrots, cut into small cubes)
spring onions	small bunch, finely chopped
blue Stilton	100g, crumbled
crème Fraiche	200g
eggs	3, lightly whisked
dried coriander	1 tsp
mixed dried herbs	1 tsp
nutmeg	pinch
salt and black pepper	

Steam or boil the carrots for 10 minutes or so till softened. Drain well and set aside to cool. Mix the crème fraiche, eggs, cheese, spring onions and seasonings in a bowl. Process the carrots till smooth, add to the mixture, and mix well. Spoon the mixture into 4 buttered ramekins and cover with foil. Allow a little 'tent' space at the top of the foil, as the mixture will rise and puff up slightly. Steam in the bottom basket for about 20 minutes.

fennel with garlic, parsley and Parmesan

fennel bulbs	3, trimmed and sliced
fresh flat leaf parsley	1 packet, roughly chopped
fresh garlic	1 clove, finely chopped
parmesan	100g, grated
olive oil	1 tbsp
pine nuts	50g, roughly chopped

Put the fennel in the bottom steaming basket and steam for 15 - 20 minutes or till it's cooked the way you like it. Serve immediately on a warm plate, drizzled with olive oil and sprinkled with parsley, garlic, Parmesan and pine nuts.

cheesy stuffed tomatoes with spinach and brown rice

beef tomatoes	4
cheddar cheese	50g, grated
fresh Parmesan	25g, grated
cooked brown rice	75g (uncooked weight)
spinach (cooked)	250g frozen weight or 1 large packet
french mustard	1/2 tsp
sour cream	1 tbsp
ground cumin	1 tsp
salt and pepper	

Cut the tomatoes across, scoop out and roughly chop the insides. Combine the chopped tomato with the other ingredients, and stuff the tomatoes. Wrap each tomato in foil, put them in the steamer, and cook for 10 minutes.

cinnamon and raisin oatmeal

rolled oats	175g
light brown sugar	2 tbsp
raisins	50g
ground cinnamon	1 tsp
water or milk	300ml (or half water, half milk)

Mix the ingredients in a dish or the rice bowl, and steam for 10 - 15 minutes.

peach and raspberry cobbler

tinned peaches	1 x 400g tin
raspberries	1 small punnet (fresh or frozen)
light brown sugar	2 tbsp
rolled oats	75g
ground nutmeg	1/4 tsp
vanilla extract	1/2 tsp

Put the fruits into a bowl and mix with the vanilla extract. In a separate bowl, mix the oats, sugar and nutmeg. Spoon the oat mixture over the fruit and press down slightly. Steam for 35 minutes.

carrot, orange and walnut pudding

butter, softened	75g
caster sugar	100g
eggs	2, medium, lightly beaten
apricot jam	1 tbsp
orange	juice and zest of 1
orange essence	1/2 tsp
carrots	2 medium size, grated
walnuts	100g, roughly chopped
self raising flour	100g

Cream the butter and sugar till fluffy. Add the jam, orange and essence. Mix well. Fold in a little flour, add some egg, and mix well. Repeat till they're finished. Stir in the carrots and walnuts. Pour into a dish, cover with foil, and steam for 45 minutes, till a knife inserted into the pudding comes out clean.

chocolate cake

butter	50g
light vegetable oil	2 tbsp
golden syrup	2 tbsp
milk	50ml
eggs	2, whisked
caster sugar	125g
cooking chocolate	100g (melted)
vanilla extract	2 tsp
self raising flour	125g
cocoa powder	35g
boiling water	100ml

Dissolve the cocoa powder in the boiling water and set aside to cool. Meanwhile cream the butter and sugar, add half of the eggs then half of the flour. Repeat till they're finished. Add the other ingredients and mix well. Spoon into a dish, cover with foil and steam for 45 minutes.

sticky toffee pudding

walnuts	100g, chopped
butter	75g
soft brown sugar	100g
single cream	60ml
lemon juice	2 tbsp
eggs	2, beaten
self raising flour	100g

Cream the butter and sugar. Stir in the cream. Add a little egg, then some flour, and repeat till they're finished. Add the lemon juice and walnuts and mix well. Spoon into a dish, cover with foil, and steam for 40 - 45 minutes.

fruit kebabs with lemon and ginger glaze

wooden skewers	4 - 6
pineapple	1/2, small, cubed
bananas	2 thickly sliced
kiwi fruit	2, cubed
orange	1, peeled and cubed
glaze	
lemons	juice of 2 and zest of 1
honey	1 tbsp
lemon liqueur	1 tbsp
cornflour	2 tsp
fresh ginger	small piece, grated or finely sliced

Thread the fruit on the skewers, alternating the fruit. Combine the glaze ingredients in a saucepan and cook on a medium heat for 2 - 3 minutes, till it thickens. Brush the kebabs with the glaze and fold loosely in foil. Put in the steamer and cook for 5 minutes.

steamed chocolate custard

milk	150ml
Ssngle cream	150ml
eggs	2, medium
dark chocolate	75g, roughly chopped or broken
caster sugar	75g
vanilla extract	1 tsp
salt	pinch

Heat the cream and milk in a pan, but **don't let them boil**. Remove from the heat and stir in the chocolate and half the sugar, stirring well to dissolve. Whisk the eggs with the salt, vanilla extract and remaining sugar. Let the milk mixture cool slightly before pouring in the eggs and sugar. Pour into a dish, cover loosely with foil and steam for 20 minutes, till set.

spicy fruit sponge

milk	60ml
vegetable oil	2 tbsp
banana	1, ripe, medium sized, mashed
brown sugar	100g
egg	1, medium
ground cinnamon	1/2 tsp
ground ginger	1/2 tsp
ground nutmeg	1/2 tsp
self raising flour	125g
mixed dried fruit	100g

Mix the flour, sugar and spices in a bowl. Mash the banana in a separate bowl, and add the egg, milk and oil. Add the wet ingredients to the dry. Mix well. Add the dried fruit and mix well. Spoon the mixture into a dish and cover loosely with foil. Steam for 45 minutes.

moist lemon sponge

caster sugar	100g
butter	75g
lemon	1, juice and zest of
eggs	2, medium
milk	100ml
lemon curd	3 tbsp
vanilla extract	2 tsp
self raising flour	100g

In a large bowl, beat the sugar and butter till light and fluffy. Add the lemon juice, zest, vanilla extract and lemon curd and mix well. In a jug, add the eggs to the milk and beat lightly. Set aside. Fold some of the flour into the creamed butter, then a little of the egg mixture. Repeat till they're finished. Spoon into a dish, cover with foil, and steam for 45 minutes.

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apples stuffed with mincemeat and marzipan

cooking apples	2 large
marzipan	25g, roughly chopped
mincemeat	2 tbsp
pecan nuts	50g, roughly chopped
butter	1 tsp, melted
orange	juice of 1

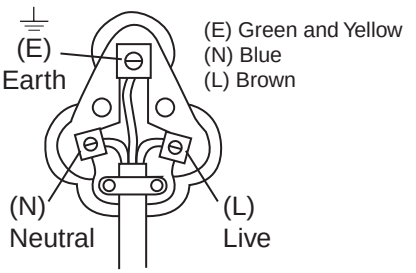
Core the apples and cut off the bases, so they can sit upright. Mix the other ingredients in a bowl. Stuff the mixture into the holes in the apples. Wrap in foil, and steam for 10 - 15 minutes. Serve hot, with cream or ice cream.

notes

changing the fitted/molded plug
Should the need arise to change the fitted/molded plug, follow these instructions:
mains (AC) operation

This unit is designed to operate on 230V- 240V current only. Connecting to other power sources may damage the unit.

connect three-pin plug as follows:
The wires in this mains lead are coloured in accordance with the following code: Green/Yellow = Earth Blue = Neutral Brown = Live



serivce
There are no user serviceable parts in this appliance. If the appliance is not operating correctly, please check that:
1 You have followed the instructions correctly.
2. Is the plug or cord damaged in any way?
3. Are the mains power supply On.
If the appliance still does not work:
In the first instance, consult your retailer for possible repair or replacement. If your retailer fails to solve your problem and you need to return the appliance, make sure that:
1. The unit is packed carefully back into its original packaging.
2. Proof of purchase is attached.
3. Give the reason why you are returning it.

If the supply cord is damaged, it must be replaced by the manufacturer or its service agents in order to avoid a hazard. If service becomes necessary within the warranty period the appliance should be returned to an approved Amalgamated Appliances (Pty) Ltd service centre. Servicing outside the warranty period is still available, however it will be chargeable.

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PLEASE AFFIX YOUR PROOF OF PURCHASE/RECEIPT HERE.
IN THE EVENT OF A CLAIM UNDER WARRANTY, THIS RECEIPT MUST BE PRODUCED.

WARRANTY

Amalgamated Appliances (Pty) Limited ("the Supplier") warrants to the original purchaser of this product ("the Customer") that this product will be free of defects in material and workmanship which under normal, personal, family or household purpose manifest themselves within a period of 365 days from the date of purchase or in respect of commercial or professional purposes, manifest themselves within a period of 90 days from the date of purchase. Any claim in terms of the warranty must be supported by a proof of purchase. If such proof is not available, then notwithstanding anything to the contrary herein, the Supplier's normal charge for service and/or spares will be payable by the Customer upon collection of the repaired product. If a claim is made in terms of the aforesaid warranty within the first 7 days from the date of purchase, the faulty product will be exchanged (provided that the product is in its original packaging with all accessories). Failing return of the product within 7 days, the Supplier's liability shall be limited on return to the Supplier of the product or parts thereof, to the replacement or repair (in the sole discretion of the Supplier, or its duly authorised service dealer) of the product to eliminate any defect in workmanship or materials found to be due exclusively to any acts or omissions on the parts of the Suppliers, of which defects the Supplier shall have been notified in writing by the Customer within the aforesaid warranty period. The warranty provided herein and the obligations of the Supplier as aforesaid are in lieu of, and the Customer waives, all other warranties, guarantees, conditions or liabilities, express or implied, arising by law or otherwise, including without limitation, any obligation of the Supplier in respect of any injury, loss or damage (direct, indirect or consequential) arising out of the use of, or inability to use, this product and whether or not occasioned by the Supplier's negligence (gross or otherwise) or any act or omission on its part. The warranty does not include and will not be construed to cover products damaged as a result of disaster, misuse, abuse or any non-authorised modification of the product. The warranty does not include replacement of light bulbs, heater bars, paper bags or any glass, plastic bowl or jug or other expendables. During the warranty period the product should be taken to a service centre of the Supplier or one of its duly authorised service agents. The Supplier neither assumes nor authorises any other person to assume for it, any additional liability in connection with the sale or servicing of its products.

AMALGAMATED APPLIANCES (PTY) LTD.
29, HERONMERE ROAD
BOOYSENS, JOHANNESBURG
2016

P O BOX 39186
BOOYSENS
JOHANNESBURG
2016

TEL NO. (011) 490 9000
FAX NO. (011) 490 9399

CAPE TOWN TEL NO. (021) 535-0600
DURBAN TEL NO. (031) 792-6000

436-579

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